

## belgian blonde

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **4.2**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (81.8%)	82 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (9.1%)	79 %	22
Sugar	cukier	0.5 kg (9.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	17 g	60 min	14.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3655 Belgian	Ale	Slant	100 ml	---